DOCUMENT RESUME

ED 203 144 CE 029 279

AUTHOR Strazicich, Mirko, Ed.
TITLE Meatcutting Textbook, Part I.
INSTITUTION California State Dept. of Education, Sacramento.
PUB DATE 81
NOTE 80p.: For a related document see CE 029 280.
AVAILABLE FROM Publications Sales, California State Department of Education, P.O. Box 271, Sacramento, CA 95802 ($3.50).

EDRS PRICE MF01 Plus Postage. PC Not Available from EDRS.
DESCRIPTORS *Apprenticeships: *Food Processing Occupations: *Job Skills: Learning Modules: *Meat Packing Industry: *Multiple Choice Tests: Postsecondary Education: Workbooks
IDENTIFIERS California: *Meat Cutters

ABSTRACT

This document contains objective tests for each lesson in the Meatcutting Workbook, Part I (see note), which is designed for apprenticeship programs in meatcutting in California. Each of the 36 tests contains from 10 to 45 multiple-choice items. The tests are grouped according to the eight units of the workbook: the apprentice meatcutter: applied arithmetic: tools and equipment: weighing, packaging, and labeling: meat and fish as foods: meat from farm to table: inspection, classification, and grading: and meat sales promotion. (KC)

****
* Reproductions supplied by EDRS are the best that can be made *
* from the original document. *
****

U.S. DEPARTMENT OF HEALTH, EDUCATION & WELFARE
NATIONAL INSTITUTE OF EDUCATION

THIS DOCUMENT HAS BEEN REPRODUCED EXACTLY AS RECEIVED FROM THE PERSON OR ORGANIZATION ORIGINATING IT. POINTS OF VIEW OR OPINIONS STATED DO NOT NECESSARILY REPRESENT OFFICIAL NATIONAL INSTITUTE OF EDUCATION POSITION OR POLICY

SCOPE OF INTEREST NOTICE

The ERIC facility has assigned this document for processing to: CE TM

In our judgement, this document is also of interest to the clearinghouses noted to the right. Indexing should reflect their special points of view.

ED203144

MEATCUTTING TESTBOOK PART 1

"PERMISSION TO REPRODUCE THIS MATERIAL IN MICROFICHE ONLY HAS BEEN GRANTED BY

CA St. Dpt. of Ed.

TO THE EDUCATIONAL RESOURCES INFORMATION CENTER (ERIC)."

CE022279

CALIFORNIA STATE DEPARTMENT OF EDUCATION • Wilson Riles - Superintendent of Public Instruction • Sacramento 1981

It is recommended that this book be kept in the instructor's file and each test be detached and given to the student as he or she becomes ready for it. After the test has been graded and discussed, it should be returned to the instructor's file.

NAME _____

ADDRESS _____

_____ PHONE _____

DATE ENROLLED _____

INSTRUCTOR(S) _____

MEATCUTTING TESTBOOK PART 1

Prepared under the direction of the
CALIFORNIA STATE EDUCATIONAL
ADVISORY COMMITTEE FOR THE
MEATCUTTING TRADE and the
VOCATIONAL EDUCATION SUPPORT
SERVICES SECTION

3.50

Copyright, 1972, 1981
by
California State Department of Education

This publication was edited by Mirko Strazicich, Assistant Editor; prepared for photo-offset production by the Bureau of Publications, California State Department of Education; and published by the Department, 721 Capitol Mall, Sacramento, CA 95814.

Printed by the Office of State Printing
and distributed under the provisions
of the Library Distribution Act

1981

Copies of this publication are available for $3.50 per copy, plus sales tax for California residents, from:

Publications Sales
California State Department of Education
P.O. Box 271
Sacramento, CA 95802

A list of other publications that are available from the Department, *Selected Publications of the California State Department of Education,* may be obtained by writing to the same address.

Preface

This publication, *Meatcutting*, Part I, Testbook, contains objective tests for each topic in *Meatcutting*, Part I, Workbook. The value of these tests depends to a great extent on the care exercised by instructors and school supervisors in keeping the tests confidential.

Instructors and supervisors should feel free to use this testbook in whatever way best conforms with local needs. Instructors may wish to supplement the workbook topics with material that they have themselves developed. In that case they will need to develop additional test questions based on the supplementary instructional material.

DAVIS W. CAMPBELL
Deputy Superintendent
for Programs

SAM BARRETT
State Director of Vocational Education

BRENTON R. AIKIN
Acting Administrator
Vocational Education Support Services Section

Contents

		Page	Score
Preface		iii	
UNIT A	**THE APPRENTICE MEATCUTTER**		
Topic			
1	The Background and Purpose of Apprenticeship	1	____
2	Labor and Management Organizations	3	____
3	Principles and Practices of Safety	5	____
4	Principles and Practices of Sanitation	7	____
UNIT B	**APPLIED ARITHMETIC**		
Topic			
1	Addition, Subtraction, Multiplication, and Division	9	____
2	Fractions (Part 1)	13	____
3	Fractions (Part 2)	15	____
4	Decimals	17	____
5	Percents	19	____
6	Arithmetic Applied to Inventory	21	____
7	Carcass Charts and Cutting Tests	23	____
8	Determining Selling Price	25	____
9	Use of the Hand Calculator	27	____
UNIT C	**TOOLS AND EQUIPMENT**		
Topic			
1	Hand Tools	29	____
2	Power Tools	31	____
3	Refrigeration Equipment	33	____
UNIT D	**WEIGHING, PACKAGING, AND LABELING**		
Topic			
1	Use and Care of the Meat Scale	35	____
2	Packaging Materials	37	____
3	Labeling	39	____
4	The Metric System	41	____
UNIT E	**MEAT AND FISH AS FOODS**		
Topic			
1	Structure, Composition, and Food Value of Meat	43	____
2	Meat By-Products	45	____
3	Preservation of Meat	47	____
4	Breeds of Beef Cattle	49	____
5	Fish	51	____

UNIT F MEAT FROM FARM TO TABLE

Topic

1 Supply of Meat ..... 53 ____
2 Meat-Packing ..... 55 ____
3 Prefab or Block-Ready Cuts ..... 57 ____
4 Transportation Services and Jobbers ..... 59 ____

UNIT G INSPECTION, CLASSIFICATION, AND GRADING

Topic

1 Federal and State Meat Inspection ..... 61 ____
2 Classification of Meat ..... 63 ____
3 Grading of Beef and Other Meat Products ..... 65 ____

UNIT H MEAT SALES PROMOTION

Topic

1 Meat Display ..... 71 ____
2 Customer Relations ..... 73 ____
3 Cooking Meat ..... 75 ____
4 Kosher Meats ..... 77 ____

8

UNIT A THE APPRENTICE MEATCUTTER

TOPIC 1—THE BACKGROUND AND PURPOSE OF APPRENTICESHIP

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The Fitzgerald Act of 1937 established the: 1. ____

   1. Minimum number of hours to be required according to apprenticeship agreements
   2. Bureau of Apprenticeship and Training as a permanent agency of the U.S. Department of Labor
   3. System of apprenticeship existing in California
   4. California Division of Apprenticeship Standards

2. Trade guilds were groups that: 2. ____

   1. Established the apprenticeship system after the industrial revolution
   2. Supervised apprenticeship in Babylonian times
   3. Governed apprenticeship during the Middle Ages
   4. Established a new American type of apprenticeship

3. The Shelley-Maloney Act of 1939 is the basis for the: 3. ____

   1. Activities of the federal Bureau of Apprenticeship and Training
   2. Establishment of a nationwide system of apprenticeship
   3. Establishment of national advisory committees on apprenticeship standards
   4. System of apprenticeship existing in California

4. In the Middle Ages an employer of apprentices was known as a: 4. ____

   1. Journey-level worker
   2. Day worker
   3. Guild member
   4. Master

5. The basic responsibility for handling the details of individual apprenticeship agreements in California lies with the: 5. ____

   1. Local joint apprenticeship committee
   2. Division of Apprenticeship Standards
   3. Local union
   4. Journey-level workers in the trade

6. In California the number of hours of related and supplemental instruction required for apprentices each year is: 6. ____

   1. 100
   2. 144
   3. 1,000
   4. 2,000

7. The present system of apprenticeship in America originated in the: 7. ____

1. Middle Ages
2. Nineteenth century
3. 1930s
4. 1940s

8. The apprenticeship indenture agreements are made between the: 8. ____

1. Union and management
2. Union and apprentices
3. Management and state
4. Apprentices and their employers

9. The local joint apprenticeship committee is composed of local representatives of: 9. ____

1. Employers and apprentices
2. Journey-level workers and apprentices
3. Crew leaders and supervisors
4. Employee and employer organizations

10. The minimum number of hours of on-the-job training that may be provided for annually in any apprenticeship agreement in California is: 10. ____

1. 100
2. 144
3. 1,000
4. 2,000

UNIT A—THE APPRENTICE MEATCUTTER

TOPIC 2—LABOR AND MANAGEMENT ORGANIZATIONS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The labor organization that was formed more recently than the others below was the: 1. ____

   1. Knights of Labor
   2. National Labor Union
   3. American Federation of Labor
   4. Congress of Industrial Organizations

2. The American Meat Institute was organized in: 2. ____

   1. 1895
   2. 1906
   3. 1937
   4. 1950

3. Which group or organization promotes the marketing of California beef? 3. ____

   1. California Beef Council
   2. Beef packers
   3. Shippers
   4. Market operators

4. Formal merger of the AFL and CIO took place in: 4. ____

   1. 1955
   2. 1935
   3. 1924
   4. 1834

5. The California Beef Council was established in 1957 by action of the: 5. ____

   1. Retail meat dealers of California
   2. California Legislature
   3. U.S. Department of Agriculture
   4. Livestock growers association

6. The man most responsible for the successful beginning of the American Federation of Labor was: 6. ____

   1. Samuel Gompers
   2. George Meany
   3. William Green
   4. John L. Lewis

7. A local of the meatcutters' union may be formed with a minimum of how many members? 7. ____

   1. 7
   2. 10
   3. 15
   4. 50

8. The purpose of the American Meat Institute is to promote the interests of the: 8. ____

   1. Livestock producers
   2. Meat-packing industry
   3. Poultry raisers
   4. Turkey raisers

9. The international union for workers in all branches of the meat industry is known as the: 9. ____

   1. Amalgamated Meat Cutters' Union
   2. Meat Cutters and Butchers of America
   3. United Food and Commercial Workers International Union
   4. Federation of American Meatcutters and Butchers

10. The California Beef Council is an organization that represents the: 10. ____

   1. Livestock growers
   2. Retail meat dealers
   3. Consumers
   4. None of the above

UNIT A—THE APPRENTICE MEATCUTTER

TOPIC 3—PRINCIPLES AND PRACTICES OF SAFETY

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. When lifting a heavy load, one should lift first with the: 1. ____

   1. Back
   2. Arms
   3. Legs
   4. Hips

2. The center of a weight to be lifted should be: 2. ____

   1. As close to the ground as possible
   2. As far above the ground as possible
   3. To the left side
   4. To the right side

3. A three-fingered mesh glove should be worn: 3. ____

   1. On each hand
   2. On the hand holding the knife
   3. On the hand holding the meat
   4. Never

4. After using a power machine, the *first* thing the meatcutter should do is: 4. ____

   1. Clean the machine.
   2. Turn off the machine.
   3. Leave the machine on until someone else wants to use it.
   4. Oil the machine.

5. Power machines should be cleaned how often? 5. ____

   1. Once a week
   2. Once a month
   3. Every other day
   4. End of every shift

6. California's *General Industry Safety Orders* requires that all grinders: 6. ____

   1. Be of a certain size.
   2. Be put away when not in use.
   3. Have a guard.
   4. Be washed after each use.

7. When operating a power saw, the meatcutter should: 7. ____

   1. Wear gloves.
   2. Work without gloves.
   3. Wear a glove on the right hand only
   4. Wear a glove on the left hand only.

8. Before adjusting a power tool, the operator should: 8. ____

   1. Turn it on.
   2. Slow it down.
   3. Disconnect the power cord.
   4. Speed it up.

9. After lifting an object, one should turn first with the: 9. ____

1. Back
2. Hips
3. Shoulders
4. Feet

10. The person lifting an object should keep his or her back: 10. ____

1. Vertical
2. Bent toward object
3. Bent away from object
4. Toward one side

11. What do you do in case of a severe cut? 11. ____

1. Let the cut bleed.
2. Control the bleeding.
3. Use a cold compress.
4. Talk to the injured person.

12. What is first aid? 12. ____

1. Care given in an emergency before full medical care can be obtained
2. Calling an ambulance
3. Having the knowledge of what to do in an emergency
4. Not doing anything until an ambulance arrives

13. As an emergency measure, what can be applied to a greasy surface to prevent accidents? 13. ____

1. Newspapers
2. Soap compound
3. Salt
4. None of the above

14. The most common element in accidents involving meatcutters is: 14. ____

1. Using a power tool
2. Working with a knife
3. Falling from a loading dock
4. Lifting a heavy object

15. The highest accident rate in the meat business occurs among workers in the age group: 15. ____

1. Twenty to twenty-four
2. Twenty-five to twenty-nine
3. Thirty to thirty-five
4. Thirty-six to forty

UNIT A—THE APPRENTICE MEATCUTTER

TOPIC 4—PRINCIPLES AND PRACTICES OF SANITATION

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The walls of the meat department should be washed no less often than: 1. ____

   1. Every day
   2. Every week
   3. Every other week
   4. Every month

2. When meat arrives from the wholesaler or jobber, the meatcutter should: 2. ____

   1. Sell it as it comes in while it is fresh.
   2. Date each quarter.
   3. Intermix the meat with the older pieces.
   4. Let the meat age.

3. It is against the health laws to: 3. ____

   1. Drink a beverage in the cutting area.
   2. Sit down in the cutting area.
   3. Smoke in the cutting area.
   4. Talk in the cutting area.

4. When hands become soiled, they should be wiped on: 4. ____

   1. The trousers
   2. The coat
   3. The apron
   4. A towel

5. The platter of the meat scale should be kept clean by: 5. ____

   1. Laying parchment on the platter under the meat
   2. Wiping the platter with one's apron after each weighing
   3. Washing the platter monthly with a scouring compound
   4. Filling cracks or crevices in the platter with cement

6. When boxes of meat are received in the market and are stored in the walk-in box, they should be stacked: 6. ____

   1. With the oldest meat on top
   2. So they may be easily opened
   3. With the label in plain sight
   4. With the heaviest box at the bottom, to avoid strain in lifting

7. Which one of the following practices is not recommended? 7. ____

   1. Have clean fingernails.
   2. Have well-groomed hair.
   3. Chew tobacco or snuff.
   4. Bathe daily.

8. When tempted to ignore rules of sanitation, the meatcutter should remember that a violation of the rules is probably also a violation of: 8. ____

1. Union rules
2. State law
3. Shelley-Maloney Act
4. None of the above

9. When reporting for work, the meatcutter should: 9. ____

1. Wash hands.
2. Check the latest shipment
3. Scrub the display cases.
4. Fill the meat cases.

10. How often should the meatcutter wear a cap while working in the meat department? 10. ____

1. Only when cutting
2. Only when setting out meat
3. Always
4. Never

UNIT B APPLIED ARITHMETIC

TOPIC 1—ADDITION, SUBTRACTION, MULTIPLICATION, AND DIVISION

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. What is the sum of 526, 218, 549, 207, 864, and 748? 1. ____

   1. 2,912
   2. 2,922
   3. 3,112
   4. 3,122

2. What is the sum of 247, 629, 324, 482, 138, and 275? 2. ____

   1. 1,995
   2. 1,996
   3. 2,095
   4. 2,096

3. What is the sum of 128, 177, 455, 688, 329, and 484? 3. ____

   1. 2,211
   2. 2,261
   3. 2,311
   4. 2,361

4. In one shipment 244 lbs. of sliced bacon and 56 lbs. of slab bacon are received. In another shipment 180 lbs. of sliced bacon and 43 lbs. of slab bacon are received. The third shipment is 328 lbs. of sliced bacon and 146 lbs. of slab bacon. How many pounds of bacon are received? 4. ____

   1. 245
   2. 615
   3. 752
   4. 997

5. A walk-in box contains 1,385 lbs. of beef. On Monday two sides of beef are received, one weighing 213 lbs., the other 193 lbs. No beef is sold on Monday. If on Tuesday morning two more sides of beef weighing 216 lbs. and 207 lbs. are received, how many pounds of beef are on hand? 5. ____

   1. 2,214
   2. 2,204
   3. 2,094
   4. 2,014

6. The week's sales in a market are 3,512 lbs. of beef, 1,022 lbs. of lamb, 854 lbs. of pork, and 631 lbs. of veal. What is the total amount of meat sold (in pounds)? 6. ____

   1. 7,019
   2. 6,217
   3. 6,019
   4. 6,017

7. If a market buys three 15-lb. boxes of wieners (one box of which is short by one pound), two 30-lb. boxes, two 20-lb. boxes, and six 10-lb. boxes and sells them all in 12 days, what is the average number of pounds sold per day? 7. ____

1. 13.2
2. 16.67
3. 17
4. 81

8. If a meat department sells lamb in the amount of 3,893 lbs., 2,763 lbs., 4,923 lbs., 2,867 lbs., 3,997 lbs., and 1,682 lbs., what is the total amount of lamb it sells (in pounds)? 8. ____

1. 20,125
2. 19,725
3. 19,105
4. 15,925

9. The electric meter on a piece of market equipment reads 8945632 at the first of one month and 9733478 at the beginning of the following month. What is the difference in the two readings? 9. ____

1. 787846
2. 1898846
3. 9212154
4. 18679110

10. A market buys 950 lbs. of ice to keep fish cold. The ice is stored in the cooler. On Monday the manager, Mr. Jones, puts 200 lbs. of ice in the showcase, on Tuesday he uses 190 lbs. more, and on Wednesday he uses 225 lbs. He then sells the remainder of the ice back to the ice company and finds that only 25 lbs. of the ice in the cooler has melted. How many pounds does he sell back to the ice company? 10. ____

1. 210
2. 310
3. 422
4. 713

11. A dealer buys some chickens that arrive in a large metal container. The weight of the chickens and the container is 174 lbs. The dealer takes the chickens out of the container and discovers that the container holds 12 lbs. of water. If the weight of the container is 23 lbs., what is the weight of the chickens (in pounds)? 11. ____

1. 139
2. 163
3. 185
4. 209

12. A cattle company feeds each of its 385 steers 5 lbs. of ground feed per day. After 13 days, how many pounds of feed are needed to feed the steers for the rest of a 90-day period? 12. ____

1. 38,500
2. 77,065
3. 148,225
4. 168,275

13. A market receives 46 lbs. of bacon a day for 19 days and sells 27 lbs. a day. How many pounds of bacon are left at the end of the nineteenth day? 13. ____

1. 196
2. 361
3. 513
4. 874

14. A packing company uses 1 lb. of seasoning for every 12 lbs. of sausage it makes. How much sausage (in pounds) does the company make in 6 months if it uses 107 lbs. of seasoning? 14. ____

1. 107
2. 642
3. 1,284
4. 7,704

15. A side of beef weighs 300 lbs. The round and chuck are sold. If the round weighs 72 lbs. and the chuck weighs 78 lbs., how many pounds of beef does the owner have left? 15. ____

1. 450
2. 228
3. 222
4. 150

16. On Monday morning B's Market has 1,650 lbs. of meat, of which 197 lbs. is beef. During the week the following weights of beef are delivered to the market: Monday, 846 lbs.; Wednesday, 989 lbs.; and Friday, 1,683 lbs. An inventory on Saturday night discloses that 176 lbs. of beef remain. How many pounds of beef were sold during the week? 16. ____

1. 4,992
2. 3,715
3. 3,559
4. 3,539

17. If a market slices its luncheon meat so that it gets 16 slices to the pound and sells 8 lbs. each day, how many slices does it sell in one day? 17. ____

1. 248
2. 186
3. 144
4. 128

18. A delivery truck averages 20 miles per gallon of gasoline. During 45 days of operation it travels 3,225 miles. How many gallons of gasoline were used? 18. ____

1. 71.66
2. 160.45
3. 161.25
4. 166.15

19. If during the week a market receives seven whole beef carcasses that weigh a total of 3,987 lbs., what is the average weight (in pounds) of each carcass? 19. ____

1. 175.55
2. 565.70
3. 569.40
4. 569.57

20. A market receives the following amount of bacon during a week: Monday, 12 boxes of Grade A and 6 boxes of Grade B; Tuesday, 10 boxes of Grade A and 10 boxes of Grade B; Wednesday, 18 boxes of Grade A and 20 boxes of Grade B; Friday, 15 boxes of Grade A and 20 boxes of Grade B. Each box contains 12 lbs. of bacon. How many pounds of bacon are received? 20. ____

1. 1,012
2. 1,112
3. 1,232
4. 1,332

UNIT B—APPLIED ARITHMETIC

TOPIC 2—FRACTIONS (PART 1)

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right

1. A market buys three shipments of chickens that weigh 94⅞ lbs., 65½ lbs., and 39 13/16 lbs. How many pounds are left after selling five chickens that weigh 2¾ lbs., 3½ lbs., 2½ lbs., 3⅜ lbs., and 2 15/16 lbs.? 1. ____

1. 15 1/16
2. 184 1/16
3. 185⅛
4. 200 3/16

2. A delivery truck is filled with 7⅛ gals. of gas, and the next day the gas line becomes clogged so the gas tank must be drained. A total of 4⅘ gals. of gas is taken out of the tank. How much gas has been used? 2. ____

1. 3 gals.
2. 3 3/40 gals.
3. 3⅔ gals.
4. 4 gals.

3. If a customer buys 49/112 lb. of luncheon meat, how much less than ½ lb. does the customer receive? 3. ____

1. 1/63 lb.
2. 1/16 lb.
3. 1/12 lb.
4. 63/112 lb.

4. A market receives three shipments of wieners in the following amounts: 18½ lbs.; 12¾ lbs.; and 13⅜ lbs. What is the total number of pounds of wieners received? 4. ____

1. 44⅞
2. 48
3. 52
4. 53 9/13

5. Find the sum of 2 lbs. 5 oz., 3 lbs. 12 oz., 5 lbs. 13 oz., 18 lbs. 7 oz., 16 lbs. 12 oz., 7 lbs. 9 oz., 15 oz., 10 lbs. 7 oz., 9½ lbs., 6¾ lbs., and 2¼ lbs. 5. ____

1. 84 lbs. 8 oz.
2. 86 lbs.
3. 89 lbs. 9 oz.
4. 98 lbs. 9 oz.

6. A market buys two veal calves that weigh 89½ lbs. and 98¼ lbs., including their skins. The skins weigh 8¾ lbs. and 9½ lbs., respectively. What is the weight of the meat in pounds? 6. ____

1. 169½
2. 169⅔
3. 187¾
4. 207

7. A market has 35⅞ lbs. of link sausage when it closes on Monday, and on Tuesday it receives two boxes of sausage, each weighing 12¾ lbs. It sells 36 lbs. 13 oz. How much does it have left? 7. ____

1. 11 13/16 lbs.
2. 23 lbs.
3. 24 9/16 lbs.
4. 47 3/16 lbs.

8. A market sells four chuck roasts weighing 6 lbs. 6 oz., 6 lbs. 5 oz., 3 lbs. 14 oz., and 5 lbs. 9 oz. How many pounds of chuck roast does it sell? 8. ____

1. $20\frac{3}{16}$
2. $22\frac{1}{8}$
3. 24
4. 54

9. The Saturday inventory shows that a market has $27\frac{11}{16}$ lbs. of sliced bacon. On Monday morning the wholesaler delivers $48\frac{3}{4}$ lbs. of sliced bacon. If $87\frac{13}{16}$ lbs. of sliced bacon are sold during the week, how many pounds of slab bacon must be sliced? 9. ____

1. $11\frac{3}{8}$
2. $11\frac{1}{4}$
3. $22\frac{1}{8}$
4. $53\frac{9}{16}$

10. A delivery truck has a route of $13\frac{3}{8}$ miles. After going $8\frac{1}{4}$ miles, it runs out of gasoline. How many more miles does it have to go to finish its route? 10. ____

1. 5
2. $5\frac{1}{8}$
3. $5\frac{1}{2}$
4. $5\frac{3}{8}$

UNIT B—APPLIED ARITHMETIC

TOPIC 3—FRACTIONS (PART 2)

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. A meatcutter wants to divide ⅞ lb. of cheese between two customers. How many ounces will each customer receive? 1. ____

   1. 7/16
   2. 7
   3. 8
   4. 16

2. A shipment of 7½ pork loins weighing 15¼ lbs. each was received. How much do they weigh? 2. ____

   1. 66⅘
   2. 96¾
   3. 114⅛
   4. 114⅜

3. Nine boxes of wieners are received by a market. Each box weighs 5⅞ lbs., but when empty each weighs 5/8 lb. How many pounds of wieners are received? 3. ____

   1. 45¼
   2. 47¼
   3. 49¾
   4. 58½

4. A market figures 10 11/16 lbs. shrinkage on a side of beef from the time it is received until it is sold. In a week the market sells six sides of beef. How many pounds of meat are lost through shrinkage? 4. ____

   1. 61 11/16
   2. 64⅛
   3. 68¼
   4. 69⅞

5. A market has two 9-gal. corned beef tanks full of brine. The formula calls for 2½ lbs. of salt for every 3 gals. of water. How many pounds of salt are needed? 5. ____

   1. 5
   2. 7½
   3. 15
   4. 16½

6. A market receives 41⅛ lbs. of sausage in six boxes, each of the same weight. How much does each box weigh? 6. ____

   1. 6 lbs. 1⅔ oz.
   2. 6 lbs. 13⅔ oz.
   3. 35 lbs. 2 oz.
   4. 246 lbs. 12 oz.

7. What fraction of a pound is ½ oz.? 7. ____

   1. 1/32
   2. 1/16
   3. ⅛
   4. ½

8. To cut a pork loin that is 4½ in. long into six pork chops of equal size, at what distance must the gage on the power saw be set? 8. ____

   1. 1/27 in.
   2. 1/16 in.
   3. ¾ in.
   4. 9/10 in.

9. A market receives 86 pork loins with an average weight of 12⅜ lbs. What is the total weight in pounds? 9. _____

1. 98⅜
2. 266¼
3. 1,032⅜
4. 1,064¼

10. A shipment of 265 hams is received. Each ham is wrapped separately and averages 15⅝ lbs. The paper on each ham weighs 3/16 lb. What is the total weight in pounds of the hams without the paper? 10. _____

1. 215 5/16
2. 4,063⅓
3. 4,090 15/16
4. 4,140⅝

UNIT B—APPLIED ARITHMETIC

TOPIC 4—DECIMALS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. A total of 87½ lbs. of pork loin is bought at $68.75 per 100 lbs. How much is the bill? 1. ____

   1. $60.16
   2. $60.33
   3. $68.75
   4. $6,015.63

2. The owners of a market buy 27 shares in a packing company at $18 per share. They are given a rebate of 1 cent on every pound of beef they had bought during the preceding year, in which they purchased an average of 257 lbs. of beef per week. How much do they pay for the shares? 2. ____

   1. $133.64
   2. $342.36
   3. $352.36
   4. $486.00

3. Chickens cost a market 34 cents a pound. What is the total cost of chickens for 3 weeks if 285 lbs. are used per week? 3. ____

   1. $240.65
   2. $290.70
   3. $310.60
   4. $315.70

4. The following order is received from a packing company: 795 lbs. of beef at 38 cents a pound; three lamb carcasses weighing 40 lbs. each, costing 42 cents a pound; 403 lbs. of pork at 40 cents a pound; and five boxes of wieners weighing 6 lbs. each, costing 32 cents a pound. What is the total cost of the order? 4. ____

   1. $489.70
   2. $503.20
   3. $523.30
   4. $632.20

5. The wages paid by a market for a month are as follows: $444.32 to A, $472.54 to B, and $410.86 to C. What are the total wages paid for a month? 5. ____

   1. $1,227.72
   2. $1,326.72
   3. $1,327.62
   4. $1,327.72

6. A packing company has 576.25 lbs. of corned beef. It sells 58.75 lbs. to one market, 37.25 lbs. to a second market, 97.67 lbs. to a third market, and 26.33 lbs. to a fourth market. What is the amount remaining after the orders have been filled? 6. ____

   1. 220 lbs. 3 oz.
   2. 356 lbs. 4 oz.
   3. 356 lbs. 7 oz.
   4. 357 lbs. 9 oz.

7. A market's bank balance is $759.26 before the following amounts are paid: $67.38 for meat, $8.60 for the month's electric bill, and $43.87 for salami. What is the bank balance after the bills are paid? 7. _____

1. $639.31
2. $639.41
3. $639.51
4. $640.41

8. Market sales for a week are: Monday, $135.00; Tuesday, $168.75; Wednesday, $129.35; Thursday, $265.75; Friday, $379.63; Saturday, $478.92; Sunday, $188.32. What are the total sales for the week? 8. _____

1. $1,695.72
2. $1,742.72
3. $1,745.72
4. $1,757.52

9. A market buys two lambs weighing 33.75 lbs. each at $52.75 per 100 lbs. What is the total cost? 9. _____

1. $35.50
2. $35.61
3. $105.50
4. $1,780.31

10. A market buys 912 lbs. of beef for $328.32. What is its cost per pound? 10. _____

1. $0.03
2. $0.36
3. $2.78
4. $2.80

UNIT B—APPLIED ARITHMETIC

TOPIC 5—PERCENTS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. A total of 2,854 lbs. of meat is sold in a week. Veal, which constitutes 413.94 lbs. of this amount, makes up what percent of the total? 1. ____

   1. 6.9
   2. 7.3
   3. 14.5
   4. 17.5

2. A meatcutter cuts the chuck of a side of beef weighing 219 lbs. The chuck weighs 59.265 lbs. What percent of the side is the chuck? 2. ____

   1. 3.7
   2. 25.9
   3. 26.2
   4. 27.1

3. The two registers in a market ring up 213 and 187 customers. Of these, the customers who take advantage of the market's delivery service total 27½ percent. How many deliveries are made? 3. ____

   1. 55
   2. 110
   3. 150
   4. 197

4. A market has a loin that weighs 28.34 lbs. It came from a side of beef weighing 218 lbs. Therefore, the loin is what percent of the side? 4. ____

   1. 0.13
   2. 0.77
   3. 13
   4. 17

5. A blade pot roast averages 11.3 percent of a side of beef. What is the weight (in pounds) of this cut taken from a side weighing 300 lbs.? 5. ____

   1. 2.65
   2. 3.39
   3. 26.51
   4. 33.90

6. When a side of beef weighing 232 lbs. is quartered and the hindquarter weighs 111.36 lbs., what percent of the total weight does the hindquarter constitute? 6. ____

   1. 24
   2. 36
   3. 48
   4. 52

7. A chuck weighs 78 lbs. After being boned, it weighs 63 lbs. What percent of the total weight does the trim constitute? 7. ____

   1. 4.2
   2. 15.1
   3. 19.2
   4. 24.2

8. Owners of a market decide to spend 1 percent of their weekly sales income on an advertising campaign. According to the preceding week's sales of $972.50, which they take as an average, how much will the owners spend for advertising each week? 8. ____

1. $3.97
2. $9.73
3. $97.25
4. $972.50

9. A hog carcass weighs 253 lbs. when dressed. Its hams are found to weigh a total of 31 lbs. What is the yield (in percent) of the hams to the carcass weight? 9. ____

1. 7.2
2. 8.1
3. 12.3
4. 13.9

10. What is the value of 27.5 percent of 360? 10. ____

1. 13.09
2. 76.62
3. 99.00
4. 1,309.09

11. The four-rib shoulder on a veal carcass amounts to about 23 percent of the weight of the carcass. How much does the shoulder weigh (in pounds) on a 106-lb. carcass? 11. ____

1. 2.17
2. 2.43
3. 24.38
4. 83.00

12. If the top chuck roll represents 8.05 percent of the forequarter of beef, how much will this cut weigh (in pounds) on a forequarter that comes to 152 lbs.? 12. ____

1. 5.3
2. 12.24
3. 122.24
4. 143.9

13. A packing company pays $152.20 a year for licenses and taxes on its trucks and charges off the amount in equal weekly payments. How much does this cost add to the weekly operating expense? 13. ____

1. $2.89
2. $2.93
3. $3.89
4. $3.93

14. On a 550-lb. beef carcass, the primal rib cut averages 23 lbs. What percent of the weight of the total carcass does the primal rib amount to? 14. ____

1. 4.18
2. 4.36
3. 23.92
4. 95.80

15. A case of pork loin weighs 80 lbs. The loin end is 24 percent of the loin and sells for $1.29 per pound. The farmer or country-style rib is 23 percent of the loin and sells for $1.39 per pound. The center loin is 20 percent of the loin and sells for $1.98 per pound. The rib chop is 25 percent of the loin and sells for $1.78 per pound. The stew meat is 2 percent of the loin at $1.98 per lb. If the cost is $1.04 per pound, find the percent of profit. Figure 6 percent for waste and cutting loss. 15. ____

1. 31.12%
2. 34.51%
3. 24.12%
4. 37.92%

UNIT B—APPLIED ARITHMETIC

TOPIC 6—ARITHMETIC APPLIED TO INVENTORY

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The amount of net profit is found by subtracting total expenses from: 1. ____

   1. Sales
   2. Gross profit
   3. Previous inventory
   4. Present inventory

2. Percent of expenses, including wages, is calculated by dividing expenses by: 2. ____

   1. Sales
   2. Gross profit
   3. Previous inventory
   4. Net profit

3. To find percent of wages, one must divide wages by: 3. ____

   1. Previous inventory
   2. Net profit
   3. Sales
   4. Gross profit

4. Gross profit is calculated by subtracting the cost of merchandise from: 4. ____

   1. Previous inventory
   2. Net profit
   3. Sales
   4. Wages

5. The cost of merchandise is determined by subtracting from purchases and previous inventory the: 5. ____

   1. Present inventory
   2. Net profit
   3. Gross profit
   4. Wages

UNIT B—APPLIED ARITHMETIC

TOPIC 7—CARCASS CHARTS AND CUTTING TESTS

The instructor may assign problems related to the use of the charts and other material presented in this topic.

UNIT B—APPLIED ARITHMETIC

TOPIC 8—DETERMINING SELLING PRICE

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The old selling price for pork chops that cost 44 cents per pound was $1.55 per pound. The new cost is 49 cents per pound. What should the market use as the new selling price per pound? 1. ____

   1. $1.62
   2. $1.73
   3. $1.83
   4. $1.97

2. The percent of gross profit is calculated by dividing gross profit by: 2. ____

   1. Present inventory
   2. Net profit
   3. Total selling price
   4. Wages

3. The key number is determined by dividing 100 by the: 3. ____

   1. Net weight
   2. Gross weight
   3. Net profit
   4. Weight of the item

4. The key number multiplied by the weight of the cut equals: 4. ____

   1. Net profit
   2. Gross profit
   3. Percent of cut
   4. Total unit weight

5. The weight of the cut divided by the total weight of the item equals: 5. ____

   1. Percent of cut
   2. Gross weight
   3. Net profit
   4. Key number

UNIT B—APPLIED ARITHMETIC

TOPIC 9—USE OF THE HAND CALCULATOR

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

NOTE: A calculator is to be used in working the following problems.

1. 10,482 ÷ 6.334 = ____

   1. 1,654,880
   2. 165,550
   3. 16,550
   4. 1,655

2. 3,843 × 1,034 = ____

   1. 3,973,662
   2. 39,736
   3. 13,736
   4. 3,973

3. 0.0187 ÷ 0.00529 = ____

   1. 0.0000353
   2. 0.0003531
   3. 3.53
   4. 35.3

4. 67.4 × 543 = ____

   1. 0.0124
   2. 0.3659
   3. 3,660
   4. 36,598.2

5. 7,335 ÷ 84 = ____

   1. 87.32
   2. 873.2
   3. 62,309
   4. 623,000

6. 0.28 × 0.000096 = ____

   1. 0.000002688
   2. 0.00002688
   3. 291.5
   4. 2,915

7. 5,683 ÷ 0.186 = ____

   1. 1,053
   2. 3,060
   3. 10,530
   4. 30,554

8. 3.253 ÷ 0.064 = ____

   1. 0.02068
   2. 0.2068
   3. 50.83
   4. 508

9. 5.83 × 3.2 = ____

   1. 0.1826
   2. 1.826
   3. 1.87
   4. 18.66

10. $240 \times 79 =$ 10. ____

1. 189.60
2. 1,189.06
3. 1,896
4. 18,960

UNIT C TOOLS AND EQUIPMENT

TOPIC 1—HAND TOOLS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Steak and breaking knives come in two types: the straight blade type and the: 1. ____

   1. Stiff blade type
   2. Flexible blade type
   3. Scimitar blade type
   4. Short blade type

2. The most popular boning knife in the meatcutting trade has a blade how many inches long? 2. ____

   1. 5 in. (12.7 cm)
   2. 6 in. (15.2 cm)
   3. 8 in. (20.3 cm)
   4. 10 in. (25.4 cm)

3. The recommended procedure in caring for meatcutting knives is to: 3. ____

   1. Soak knives overnight to clean them.
   2. Stick knives in a block after use.
   3. Keep knives sharp by cutting rope with them.
   4. Wipe knives clean before putting them on the steel.

4. Knives should be cleaned by: 4. ____

   1. Washing in boiling water
   2. Rinsing in cold water
   3. Wiping only
   4. Washing in warm water and detergent

5. The stringer or needle is used for: 5. ____

   1. Tying boneless meat
   2. Sharpening knives
   3. Handling chops
   4. Breaking beef

6. A nick on a knife blade should be worked out as soon as possible on a(n): 6. ____

   1. Oilstone
   2. Power grinder
   3. Curbstone
   4. Whetstone

7. When a knife is falling or dropping to the floor, the meatcutter should: 7. ____

   1. Try to catch the knife.
   2. Let it drop to the floor.
   3. Catch the knife with an apron.
   4. Catch the knife only if wearing gloves.

8. The best instrument to use in sharpening cleavers is the: 8. ____

1. Oilstone
2. Power grinder
3. Curbstone
4. Whetstone

9. The main purpose of the meat handsaw today is to: 9. ____

1. Separate the forequarter and hindquarter into primal cuts.
2. Cut chops.
3. Roll beef.
4. Tie beef.

10. A meatcutter asked to pass a knife to another should: 10. ____

1. Hand the knife with the blade toward the other person.
2. Hand the knife with the handle toward the other person.
3. Lay the knife down for the other meatcutter to pick up.
4. Tell the other meatcutter to use his or her own knife.

UNIT C—TOOLS AND EQUIPMENT

TOPIC 2—POWER TOOLS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. In using the power saw, the meatcutter should: 1. ____

   1. Cross the right hand in front of the moving saw blade.
   2. Cross the left hand in front of moving saw blade.
   3. Remove cuts of meat from behind the moving saw blade.
   4. Talk while operating the saw.

2. *General Industry Safety Orders* requires that operating switches be: 2. ____

   1. Easily turned on and off
   2. Painted a different color from the rest of a machine
   3. Located only on the top of a machine
   4. Located so that they cannot be turned on accidentally

3. Hamburger patty machines perform all of the following except: 3. ____

   1. Weigh each patty.
   2. Provide backing paper for each patty.
   3. Attach a price label to each patty.
   4. Cut each patty to predetermined size.

4. A dull power saw blade will: 4. ____

   1. Cut the same as a sharp one but more slowly.
   2. Leave more bone dust on the meat.
   3. Cut the meat unevenly.
   4. Cut the meat thicker.

5. The wheel bearings of power saws are cleaned by using: 5. ____

   1. Hot water only
   2. Hot water and soap
   3. A hot, damp cloth and a whisk broom
   4. A brush, hot water, and soap

6. Forcing the meat on a power saw causes the cuts to become: 6. ____

   1. Even
   2. Thinner
   3. Thicker
   4. Uneven

7. The operator of a power saw should wear: 7. ____

   1. Glove on left hand only
   2. Glove on right hand only
   3. Gloves on both hands
   4. No gloves

8. The increase in prepackaging of luncheon meats has led to a decline in use by retail departments of the: 8. ____

   1. Patty machine
   2. Chopper
   3. Slicer
   4. Tenderizer

9. Interlocks are provided on some machines to: 9. ____

   1. Prevent their being turned on when the cover is removed.
   2. Speed up the operation.
   3. Hold meat in place.
   4. Slow down the operation.

10. The item recommended for cleaning the cutting units of a tenderizer is: 10. ____

   1. Soap
   2. Steel wire brush
   3. Steel wool
   4. Whisk broom

UNIT C—TOOLS AND EQUIPMENT

TOPIC 3—REFRIGERATION EQUIPMENT

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. What is the primary coolant used in display cases and storage boxes? 1. ____

   1. Freon-10
   2. Freon-12
   3. Freon-20
   4. Freon-22

2. If a fluorescent light tube in a market arcs, it may very likelly cause the meat to: 2. ____

   1. Spoil
   2. Fade in color
   3. Darken
   4. Have a peculiar flavor

3. The defrosting system that does *not* introduce warm air to speed the cycle is known as: 3. ____

   1. Hot-gas
   2. Reverse-cycle
   3. Electric
   4. Gravity

4. Fading in the color of meats contained in a display case is caused by: 4. ____

   1. Carbon monoxide
   2. Ozone
   3. Oxidation
   4. Light

5. Light tubes labeled "soft white" and "deluxe cool white" were developed to: 5. ____

   1. Prevent formation of carbon monoxide.
   2. Prevent darkening of meat.
   3. Reduce oxidation.
   4. Slow the fading of meat color.

6. The recommended temperature range for walk-in boxes is: 6. ____

   1. 32° to 36° F. (0° to 2° C)
   2. 42° to 46° F. (6° to 8° C)
   3. 55° to 60° F. (13° to 16° C)
   4. None of the above

7. If the contact between the brushes of an electric motor, and the commutator is poor, the ozone caused by the spark may cause the meat to: 7. ____

   1. Spoil
   2. Fade in color
   3. Darken
   4. Have a peculiar flavor

8. Gas heaters should have outside vents because they produce: 8. ____

   1. Oxygen
   2. Ozone
   3. Carbon dioxide
   4. Carbon monoxide

9. If the drip trough under the coils of a refrigerated fixture is draining incorrectly, the probable cause of the trouble is a(n): 9. ____

1. Draft on the fixture
2. Blocked flue
3. Unlevel fixture
4. Blocked air-cooled condenser

10. In positioning an open self-service refrigeration fixture, one should *not*: 10. ____

1. Place the unit near an outside fan to help circulate air.
2. Keep merchandise from blocking the circulation of refrigerated air.
3. Place the unit in a level position.
4. Keep the air-cooled condenser free of dust particles.

UNIT D WEIGHING, PACKAGING, AND LABELING

TOPIC 1—USE AND CARE OF THE MEAT SCALE

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The tolerance of weight allowed by the Bureau of Weights and Measures is: 1. ____

   1. 1/32 oz. (0.9 g)
   2. ⅛ oz. (3.5 g)
   3. ¼ oz. (7 g)
   4. Zero

2. The law requires that all computing scales be: 2. ____

   1. Level at zero position
   2. Set at eye level
   3. Inspected monthly
   4. Damped by a dashpot

3. In the summer the holes in the plunger disc of the dashpot should be: 3. ____

   1. Entirely closed
   2. Partly closed
   3. Opened wide
   4. Opened wider than in winter

4. A scale with an accumulation of dirt in the bearings will weigh: 4. ____

   1. Light
   2. Heavy
   3. Correctly
   4. Sometimes light, sometimes heavy

5. *Parallax* is the term used to identify the: 5. ____

   1. Automatic scale that weighs, computes, and prints labels
   2. Cylinder scale
   3. Dashpot
   4. Apparent difference in reading on cylinder scales as seen by persons of different heights

6. Meat scales should be cleaned: 6. ____

   1. Daily
   2. Weekly
   3. Monthly
   4. Infrequently

7. The dashpot of a scale should be set so that when meat is tossed on the platter, the chart: 7. ____

   1. Goes 2 to 3 oz. (56 to 84 g) beyond and returns to the correct reading
   2. Stops 2 to 3 oz. (56 to 84 g) short and works forward to the correct reading
   3. Stops right at the correct reading
   4. Swings ahead and back, then stops at the correct reading

8. The cloth used to wash the scale should be: 8. ____

   1. Completely dry
   2. Soaking wet
   3. Just damp
   4. Dipped in hydrocarbon oil

9. The dashpot is also known as the: 9. ____

   1. Hydraulic shock absorber
   2. Pivot
   3. Bearing
   4. Level and plumb

10. The dashpot should be filled with: 10. ____

   1. Sulphur-based oil
   2. Nonoxidizing fish oil
   3. Soluble oil
   4. Light hydrocarbon oil

UNIT D—WEIGHING, PACKAGING, AND LABELING

TOPIC 2—PACKAGING MATERIALS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Butcher paper has what kind of surface? 1. ____

   1. Smooth
   2. Coarse
   3. Coated
   4. Uncoated

2. Butcher paper is also known as what kind of paper? 2. ____

   1. Pink
   2. Fish
   3. Kraft
   4. Meat

3. The two most popular trays used today in meat markets are: 3. ____

   1. Plastic and styrofoam
   2. Plastic and pulp
   3. Pulp and cardboard
   4. Cardboard and plastic

4. What two types of film are obsolete today? 4. ____

   1. Cast and extruded
   2. Extruded and cellophane
   3. Cast and shrink
   4. Pliofilm and cellophane

5. Meat wrapped in coated cellophane will remain red for about how many days? 5. ____

   1. Two
   2. Three
   3. Five
   4. Six

6. The penetration of oxygen into meat is what keeps the meat: 6. ____

   1. Dark
   2. Gray
   3. Red
   4. Off-color

7. How many main types of polyvinyl film are manufactured? 7. ____

   1. One
   2. Two
   3. Three
   4. Four

8. Which of the following is the finest polyvinyl film made? 8. ____

   1. Extruded
   2. Cast
   3. Shrink
   4. Pliofilm

9. In which of the following sizes is polyvinyl chloride film packaged? 9. ____

   1. 5-inch (13-cm) roll
   2. 10-in. (25-cm) roll
   3. 15-in. (38-cm) roll
   4. 20-in. (51-cm) roll

10. Extruded polyvinyl chloride film costs about how much less than other packaging films? 10. ____

1. 5 percent
2. 10 percent
3. 15 percent
4. 20 percent

11. The material placed in a package of meat to absorb excess moisture is called a: 11. ____

1. Tare
2. Soaker
3. Parallax
4. Gambrel

12. The allowance made for packaging when meat is weighed is known as: 12. ____

1. Tare
2. Extra weight
3. Parallax
4. Gambrel

13. What is the most popular bag used in meat markets to package whole chickens? 13. ____

1. Waxed
2. Paper
3. Cloth
4. Polyethylene

14. How many pieces of fresh meat can be wrapped in shrinkable film using a fully automatic wrapping system in an hour? 14. ____

1. 1,500
2. 1,600
3. 1,700
4. 1,800

15. Which of the following has clarity as much as five times greater than that of any other competitive meat wrap? 15. ____

1. Extruded
2. Cast
3. Shrink
4. Pliofilm

UNIT D—WEIGHING, PACKAGING, AND LABELING

TOPIC 3—LABELING

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Three items that must be on a label are: 1. ____

   1. Price per pound, total weight, and total selling price
   2. Price per pound, the date, and time
   3. Total weight, ingredients, and initial of wrapper
   4. Total selling price, the date, and market name

2. The label must have the name of retail cut such as: 2. ____

   1. Packer round, loin chop, and rib steak
   2. Triangle, chuck, and porterhouse steak
   3. Round steak, rib chop, and T-bone steak
   4. Saddle, forequarter, and top sirloin steak

3. The label must have the name of the primal cut such as: 3. ____

   1. Round, loin, forequarter, and ribs
   2. Round, rib, chuck, and loin
   3. Hindquarter, triangle, saddle, and rib
   4. Shoulder, chuck, hindquarter, and saddle

4. The label must show name of the animal, such as: 4. ____

   1. Bovine, porcine, ovine, and chicken
   2. Porcine, poultry, duck, and fish
   3. Lamb, cattle, swine, and shellfish
   4. Beef, pork, lamb, and veal

5. The highest fat content of beef allowed by law is: 5. ____

   1. 10 percent
   2. 20 percent
   3. 30 percent
   4. 40 percent

UNIT D—WEIGHING, PACKAGING, AND LABELING

TOPIC 4—THE METRIC SYSTEM

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. One reason for converting to the metric system is that: 1. ____

   1. It is easy to use.
   2. It is difficult to use.
   3. Most people want it.
   4. Engineers need it in their work.

2. Freezing equals 32° F. or: 2. ____

   1. -32° C
   2. 0° C
   3. 2° C
   4. 18° C

3. One inch equals: 3. ____

   1. 1.54 cm
   2. 2.54 cm
   3. 3.54 cm
   4. 4.54 cm

4. One pound equals: 4. ____

   1. 0.45 kg
   2. 1.45 kg
   3. 2.54 kg
   4. 3.54 kg

5. One quart equals: 5. ____

   1. 0.45 l
   2. 0.95 l
   3. 1.45 l
   4. 2.60 l

6. A temperature of 350° F. is equal to: 6. ____

   1. 75° C
   2. 150° C
   3. 177° C
   4. 250° C

7. Fifteen inches is equal to: 7. ____

   1. 7.2 cm
   2. 15.3 cm
   3. 21.5 cm
   4. 38.1 cm

8. Twenty-four inches is equal to: 8. ____

   1. 24 cm
   2. 36 cm
   3. 61 cm
   4. 76 cm

9. One gallon is equal to: 9. ____

1. 1.8 l
2. 2.8 l
3. 3.8 l
4. 4.8 l

10. One ounce is equal to: 10. ____

1. 7 g
2. 14 g
3. 16 g
4. 28 g

UNIT E MEAT AND FISH AS FOODS

TOPIC 1 — STRUCTURE, COMPOSITION, AND FOOD VALUE OF MEAT

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Which part of a beef carcass has the greatest amount of connective tissue? 1. ____

   1. Eye muscle of the rib
   2. Heel of the round
   3. Tenderloin
   4. Strip muscle of the loin

2. Lean meat consists of: 2. ____

   1. 65 percent water, 25 percent protein, 9 percent fat, and 1 percent ash
   2. 55 percent water, 30 percent protein, 10 percent fat, and 5 percent ash
   3. 70 percent water, 20 percent protein, 9 percent fat, and 1 percent ash
   4. 75 percent water, 20 percent protein, 4 percent fat, and 1 percent ash

3. The "gamey" flavor in game animals comes from: 3. ____

   1. Low water content of the meat
   2. Oily fat in the meat
   3. High amounts of certain proteins in the meat
   4. High amounts of calcium in the meat

4. Approximately what proportion of a choice beef carcass consists of lean meat? 4. ____

   1. 53 percent
   2. 45 percent
   3. 20 percent
   4. 15 percent

5. The edible meat of carcasses is composed primarily of: 5. ____

   1. Involuntary muscles
   2. Nonstriated muscles
   3. Smooth muscles
   4. Striated muscles

6. Approximately what proportion of lean muscle is composed of water? 6. ____

   1. 5 percent
   2. 15 percent
   3. 20 percent
   4. 70 percent

7. Variety meats include all of the following *except*: 7. ____

   1. Heart
   2. Bacon
   3. Liver
   4. Sweetbread

8. The factor considered the most important in giving quality to meat is: 8. ____

1. Marbling
2. Texture
3. Firmness
4. Color of lean

9. Among meats the best source of vitamin B_{12} is: 9. ____

1. Beef fat
2. Variety meats
3. Lean beef
4. Oysters

10. The vitamin that protects against beriberi is: 10. ____

1. Riboflavin
2. Niacin
3. Vitamin A
4. Thiamine

UNIT E--MEAT AND FISH AS FOODS

TOPIC 2--MEAT BY-PRODUCTS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The heaviest cattle hides are taken from: 1. ____

   1. Heifers
   2. Cows
   3. Steers
   4. Bulls

2. Cortisone is obtained primarily from what meat? 2. ____

   1. Beef
   2. Lamb
   3. Pork
   4. Veal

3. Insulin is obtained from what animal gland? 3. ____

   1. Thymus
   2. Pineal
   3. Pancreas
   4. Pituitary

4. From what meat is obtained the thymus gland that is used commercially? 4. ____

   1. Beef
   2. Veal
   3. Pork
   4. Lamb

5. The drug epinephrin, used to arrest hemorrhage, is obtained from what animal gland(s)? 5. ____

   1. Thyroid
   2. Parathyroid
   3. Pituitary
   4. Adrenal

6. Thromboplastin, which is used as a blood coagulant, is made from the: 6. ____

   1. Brains of sheep
   2. Brains of cattle
   3. Muscle tissue of calves
   4. Liver of cattle

7. Rennin, which is used extensively as a milk coagulant in making cheese, comes from what animal? 7. ____

   1. Cattle
   2. Sheep
   3. Swine
   4. Calves

8. Lanolin is a by-product of what animal? 8. ____

   1. Cattle
   2. Sheep
   3. Swine
   4. Calves

9. Iodine is secreted by what animal gland? 9. ____

   1. Thyroid
   2. Parathyroid
   3. Pituitary
   4. Pineal

10. The group of animal by-products that ranks highest in cash value is: 10. ____

1. Glandular extracts
2. Hides
3. Grease products
4. Glue products

UNIT E—MEAT AND FISH AS FOODS

TOPIC 3—PRESERVATION OF MEAT

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. *Freezer burn* refers to the: 1. ____

   1. Loss of meat juices caused by rising temperatures
   2. Condition existing when the water content of meat freezes
   3. Loss of moisture from the frozen surface of meat
   4. Condition existing when meat is subjected to ultraviolet light

2. The vitamin loss in frozen meat is caused by all of the following *except*: 2. ____

   1. Low temperatures
   2. Heat
   3. Light
   4. Loss of juices

3. The meat most often cured is: 3. ____

   1. Beef
   2. Lamb
   3. Pork
   4. Veal

4. In comparison with the cost of handling fresh meat, the cost of handling frozen meat is approximately: 4. ____

   1. 120 to 160 percent more
   2. 7 to 10 percent more
   3. 7 to 10 percent less
   4. 120 to 160 percent less

5. All of the following contribute to high quality in freezing meat *except*: 5. ____

   1. Animal in good health
   2. Bleeding limited
   3. Animal heat removed quickly
   4. Aging period restricted

6. *Quick freezing* is a term usually applied to the process that takes place at: 6. ____

   1. 0° F. (-18° C)
   2. -5° to -10° F. (-21° to -23° C)
   3. -10° to -15° F. (-23° to -26° C)
   4. -25° to -50° F. (-32° to -46° C)

7. To help preserve the bloom of freshly cut meat, the meatcutter can dip the meat in a solution of: 7. ____

   1. Ammonia
   2. Oleic acid
   3. Ascorbic acid
   4. Freon

8. The temperature at which meat juices freeze is: 8. ____

   1. 32° F. (0° C)
   2. 28° to 29° F. (-2 to -3° C)
   3. 25° F. (-4° C)
   4. 0° F. (-18° C)

9. The maximum recommended keeping time for frozen sausage is how many months? 9. ____

1. 1 to 3
2. 3 to 6
3. 6 to 9
4. 6 to 12

10. In cold storage, meat is usually held at temperatures of about: 10. ____

1. 0° F. (-18° C)
2. 10° F. (-12° C)
3. 25° F (-4° C)
4. 35° F. (2° C)

UNIT E—MEAT AND FISH AS FOODS

TOPIC 4—BREEDS OF BEEF CATTLE

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Which one of the following characteristics is *not* typical of Angus cattle? 1. ____

   1. Uneven fat cover
   2. No extra rolls of fat
   3. Smooth finish
   4. Blocky build

2. Modern Angus cattle, one of the few cattle that are uniform in color, are entirely: 2. ____

   1. White
   2. Black
   3. Brown
   4. Spotted

3. In the rangelands of the United States in the last century, the imported Hereford was inbred with the Longhorn because the Hereford had all of the following characteristics to an excellent degree *except*: 3. ____

   1. Compactness
   2. Early maturity
   3. Ability to travel well
   4. Light fleshing

4. The Shorthorn is prized for all of its following characteristics *except*: 4. ____

   1. Thick flesh
   2. Uniformity
   3. Weight
   4. Texture

5. All of the following characteristics are typical of Shorthorn cattle *except*: 5. ____

   1. Great feeding capacity
   2. Short legs
   3. Light coat of hair
   4. Thick flesh

6. All of the following breeds of cattle are dual-purpose breeds *except*: 6. ____

   1. Dexter
   2. Devon
   3. Brahman
   4. Milking shorthorn

7. Charolais cattle are crossbred with all of the following *except*: 7. ____

   1. Brahman
   2. Hereford
   3. Angus
   4. Shorthorn

8. Brahman cattle have adapted well to the conditions in what part of the United States? 8. ____

   1. Northeast
   2. Northwest
   3. Midwest
   4. South

9. The crossbreeding of Brahman cattle and Shorthorn cattle has produced what breed? 9. ____

1. Highland
2. Santa Gertrudis
3. Texas Longhorn
4. Angus

10. Which one of the following characteristics is *not* typical of Galloway cattle? 10. ____

1. Black in color
2. Polled
3. Thin shoulders
4. Coarse bones

UNIT E—MEAT AND FISH AS FOODS

TOPIC 5—FISH

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The edible portion of shrimp and spiny-lobster tails is: 1. ____

   1. 85 percent
   2. 90 percent
   3. 95 percent
   4. 100 percent

2. Frozen fish should be stored at a temperature of: 2. ____

   1. 0° F. (-18° C)
   2. 28° F. (-2° C)
   3. -15° F. (-26° C) or lower
   4. 32° F. (0° C)

3. Smoked fish products should be kept: 3. ____

   1. In direct contact with ice
   2. From direct contact with ice
   3. Out of refrigeration
   4. Covered with ice

4. To ensure the best quality and maximum storage life, one should keep fresh fish at a constant temperature of: 4. ____

   1. 25° to 28° F. (-4° to -2° C)
   2. 30° to 32° F. (-1° to 0° C)
   3. 32° to 35° F. (0° to 2° C)
   4. 35° to 38° F. (2° to 3° C)

5. In volume of seafood produced worldwide, the United States ranks: 5. ____

   1. First
   2. Second
   3. Fourth
   4. Sixth

6. When a shrimp is cooked, its shell should turn what color? 6. ____

   1. Green
   2. White
   3. Red
   4. Brown

7. When tapped gently, the shells of live oysters and clams should: 7. ____

   1. Open
   2. Close tight
   3. Break open
   4. Change colors

8. The king crab is found in the waters off the: 8. ____

   1. Atlantic Coast
   2. Gulf Coast
   3. Pacific Coast
   4. Alaskan Coast

9. When a live lobster is picked up, its tail should: 9. ____

1. Hang down
2. Curl under the body
3. Stick straight out
4. Stick up

10. The color of New England rock crab is: 10. ____

1. Pink
2. Pink-white
3. Brownish
4. White

11. The term *dressed* applies to fish that: 11. ____

1. Have had only the entrails removed
2. Have had the scales removed and have been eviscerated
3. Have had the scales and head removed
4. Have had the entrails and tail removed

12. What percent of the world catch of fish is taken by the American fishing fleet? 12. ____

1. 45 percent
2. 30 percent
3. 10 percent
4. 4 percent

13. The federal agency charged with helping the fishing industry is the: 13. ____

1. U.S. Navy
2. U.S. Department of Agriculture
3. U.S. Department of Commerce
4. U.S. Coast Guard

14. In addition to having the same minerals contained in beef, fish is also rich in: 14. ____

1. Calcium
2. Aluminum
3. Manganese
4. Iodine

15. The largest percent of fish used for human food in the U.S. is sold in what form? 15. ____

1. Canned
2. Smoked
3. Fresh or frozen
4. Salted

UNIT F MEAT FROM FARM TO TABLE

TOPIC 1—SUPPLY OF MEAT

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. About how many pounds of pork does the average American consume annually: 1. ____

   1. 12 lbs. (5 kg)
   2. 22 lbs. (10 kg)
   3. 45 lbs. (20 kg)
   4. 53 lbs. (24 kg)

2. As to its supply of cattle, California is identified as an area of: 2. ____

   1. Deficit
   2. Surplus
   3. Balance
   4. None of the above

3. The sale of beef cattle provides approximately what percent of annual farm income in the U.S.? 3. ____

   1. 6
   2. 12
   3. 18
   4. 24

4. What part of the protein intake of the average American consumer comes from meat and dairy products? 4. ____

   1. One-eighth
   2. One-half
   3. Two-thirds
   4. Four-fifths

5. In which of the following months are beef prices generally highest? 5. ____

   1. January
   2. May
   3. July
   4. October

6. Since World War II the trend in food tastes among the American public has been toward all of the following *except*: 6. ____

   1. Greater amounts of meat and dairy products
   2. More high-calorie foods
   3. Less lamb
   4. Fewer starchy foods

7. All of the folowing trends have been taking place in poultry production recently *except*: 7. ____

   1. Increased emphasis on broiler-size chickens
   2. Decline in the amount of feed required to produce each chicken
   3. Development of a faster-growing bird
   4. Increase in the number of smaller chicken farms

8. In the U.S. the per capita consumption of lamb in recent years has averaged about: 8. ____

   1. 1.5 lbs. (0.7 kg)
   2. 4.5 lbs. (2 kg)
   3. 15 lbs. (7 kg)
   4. 45 lbs. (20 kg)

9. The hog-corn price ratio is based on the: 9. ____

   1. Number of pounds of pork that can be purchased for the price of 100 lbs. (45 kg) of corn
   2. Number of bushels of corn that can be purchased for the price of 100 lbs. (45 kg) of pork
   3. Amount of corn required to produce 100 lbs. (45 kg) of pork
   4. Amount of pork produced from 100 lbs. (45 kg) of corn

10. The only meat that California exports in large quantities is: 10. ____

   1. Beef
   2. Pork
   3. Lamb
   4. Turkey

UNIT F– MEAT FROM FARM TO TABLE

TOPIC 2—MEAT-PACKING

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. On the average, how much blood does a 200-lb. (90-kg) hog yield? 1. ____

   1. 8½ lbs. (3.8 kg)
   2. 5¼ lbs. (2.4 kg)
   3. 4¾ lbs. (2.1 kg)
   4. 3½ lbs. (1.6 kg)

2. The organ that is considered part of the beef carcass in determining dressed yield is the: 2. ____

   1. Heart
   2. Tongue
   3. Liver
   4. Kidney

3. The heart, lungs, gullet, and windpipe—those organs that lie in the thoracic cavity—are known as the: 3. ____

   1. Skirt
   2. Pluck
   3. Drift
   4. Tripe

4. A 24-hour fast period is of the greatest importance with: 4. ____

   1. Beef cattle
   2. Hogs
   3. Calves
   4. Sheep

5. When used in regard to cattle, the term *shrink* refers to the: 5. ____

   1. Time between stunning and sticking an animal
   2. Difference between the weight of an animal with and without its hide
   3. Difference in the weight of a carcass before and after cooling
   4. Weight lost by cattle while fasting before slaughter

6. The style of dressing pork in which the carcass is split on either side of the backbone to make two sides and a backbone is: 6. ____

   1. Farmer's style
   2. Packer's style
   3. Shipper's style
   4. Wiltshire style

7. The breed of cattle that carries the heaviest hide is the: 7. ____

   1. Aberdeen-Angus
   2. Brown Swiss
   3. Hereford
   4. Holstein

8. All of the following are reasons for keeping cattle off feed for several hours before slaughtering *except*: 8. ____

   1. Animal is easier to dress.
   2. Meat keeps longer.
   3. Meat is redder.
   4. Animal bleeds more thoroughly.

9. The style of dressing pork in which the two sides of the hog are separated, the head is removed, and the leaf fat is taken out is known as: 9. ____

1. Farmer's style
2. Packer's style
3. Shipper's style
4. Wiltshire style

10. According to provisions of the Federal Humane Slaughter Act, the chemical to be used to immobilize hogs is: 10. ____

1. Oxygen
2. Carbon monoxide
3. Carbon dioxide
4. Hydrogen

UNIT F—MEAT FROM FARM TO TABLE

TOPIC 3—PREFAB OR BLOCK-READY CUTS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. One of the best accomplishments of the prefab beef program is the centralization of: 1. ____

   1. Cutting
   2. Grinding
   3. Trimming
   4. Packaging

2. Subprimal cuts made from full-carcass beef include: 2. ____

   1. Chucks
   2. Ribs
   3. Loins
   4. None of the above

3. Boneless trim is sent out to markets ready to grind in boxes lined with: 3. ____

   1. Cryovac
   2. Kraft paper
   3. Cellophane
   4. Pliofilm

4. When the meat has reached the bagging area, it is put into bags made of: 4. ____

   1. Cryovac
   2. Kraft paper
   3. Pliofilm
   4. Cellophane

5. In the production room the quarters of beef are cut into how many pieces before being placed on a moving belt? 5. ____

   1. Six
   2. Twelve
   3. Eighteen
   4. Twenty-four

6. The uniform aging maintained in a prefab beef program produces: 6. ____

   1. Drier meat
   2. More trimming
   3. Greater shrinkage
   4. Juicier meat

7. Meat processed in a prefab program has its holding power: 7. ____

   1. Decreased 2 to 3 weeks
   2. Decreased 3 to 4 weeks
   3. Increased 2 to 3 weeks
   4. Increased 4 to 5 weeks

8. To establish a prefab beef program, the average meat department would require: 8. ____

   1. Additional floor space
   2. Existing floor space or less
   3. Additional rails
   4. Large cutting rooms

9. A characteristic of meat handled in the prefab beef process is that the meat: 9. ____

1. Dehydrates
2. Oxidizes
3. Does not dehydrate
4. Spoils faster

10. In prefab beef programs the shrinkage of meat is: 10. ____

1. Minimal
2. 20 percent
3. 30 percent
4. 40 percent

UNIT F—MEAT FROM FARM TO TABLE

TOPIC 4—TRANSPORTATION SERVICES AND JOBBERS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. *Portion control* is a term that refers to: 1. ____

   1. Buying only carcasses of a uniform size
   2. Buying only live animals of a uniform weight
   3. Requiring all of any one cut to be of the same weight and size
   4. Buying all cuts of meat from the same jobber

2. Hams shipped in the "green" state are: 2. ____

   1. Still on the live animal
   2. Still in carcass form
   3. Neither cured nor smoked
   4. Cured but not smoked

3. A decline in cattle slaughter figures in California reflects the trend in the state to: 3. ____

   1. Eat less beef
   2. Import dressed meat
   3. Increase import of live cattle
   4. None of the above

4. California produces annually how many pounds of dressed red meat per capita? 4. ____

   1. 55 lbs. (25 kg)
   2. 75 lbs. (34 kg)
   3. 95 lbs. (43 kg)
   4. 115 lbs. (52 kg)

5. Pork arrives in California primarily in what form? 5. ____

   1. Live
   2. In carcasses
   3. In primal cuts
   4. In retail cuts

6. The railroads' piggy-back arrangement of refrigerated trailers on flat cars is used to carry: 6. ____

   1. Frozen meat only
   2. Fresh-killed meat only
   3. Frozen and fresh-killed meat
   4. Live animals only

7. The jobber furnishes meat cuts for: 7. ____

   1. The packer only
   2. Public eating places, institutions, and retailers
   3. Public eating places and institutions only
   4. The retailer only

8. To satisfy the demands of portion control, the jobber must follow what style of cutting? 8. ____

1. Retail
2. Wholesale
3. Rough
4. None of the above

9. About how many beef carcasses must a jobber purchase to provide an institutional customer with 500 New York steaks? 9. ____

1. Ten
2. Twenty
3. Thirty
4. Forty

10. The retailer of meat needs the services of a jobber primarily to: 10. ____

1. Balance inventory
2. Meet customer demands
3. Be more efficient
4. Do all of the above

UNIT G INSPECTION, CLASSIFICATION, AND GRADING

TOPIC 1—FEDERAL AND STATE MEAT INSPECTION

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. In California in 1969, what percent of animals slaughtered were slaughtered in federally inspected plants? 1. ____

   1. 68
   2. 78
   3. 88
   4. 98

2. As late as 1949, what portion of animals slaughtered for food in the United States was not inspected? 2. ____

   1. One-third
   2. One-fourth
   3. One-eighth
   4. One-sixteenth

3. The federal Meat Inspection Service was reorganized under the Food and Drug Act of: 3. ____

   1. 1884
   2. 1906
   3. 1921
   4. 1930

4. In what year was the Federal Bureau of Food and Animal Husbandry formed? 4. ____

   1. 1884
   2. 1906
   3. 1921
   4. 1930

5. The salaries of federal inspectors are paid by the: 5. ____

   1. State of California
   2. Private employer
   3. Federal government
   4. County

6. The cost of meat inspection programs is paid for by the: 6. ____

   1. Producer
   2. Packer
   3. Government
   4. Consumer

7. Approval of an establishment by federal meat inspectors authorizes the establishment to be granted an official: 7. ____

   1. Stamp
   2. Number
   3. Brand
   4. Charter

8. One purpose of federal regulations on meat inspection is to eliminate meat that is: 8. ____

1. Diseased
2. Ungraded
3. Unsightly
4. All of the above

9. Import of meat and poultry from foreign countries is governed by regulations set down by the: 9. ____

1. Country of origin
2. U.S. Department of Agriculture
3. Individual states
4. U.S. Department of Commerce

10. California's meat and poultry inspection program is governed entirely by regulations set down by the: 10. ____

1. California Health and Safety Code
2. Sherman Act of 1970
3. U.S. Consumer and Marketing Service
4. U.S. Department of Commerce

UNIT G—INSPECTION, CLASSIFICATION, AND GRADING

TOPIC 2—CLASSIFICATION OF MEAT

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The term *wether* is applied to a: 1. ____

   1. Mature male sheep that has been castrated
   2. Female sheep that has given birth to young
   3. Male sheep that has not been castrated
   4. Sheep more than one year old

2. The term *genuine spring lamb* usually is applied to lamb how many months old? 2. ____

   1. One to two
   2. Three to five
   3. Five to eight
   4. Eight to twelve

3. A male bovine that has been allowed to retain sex characteristics is called a: 3. ____

   1. Stag
   2. Bull
   3. Steer
   4. Shoat

4. Beef cattle generally reach sexual maturity within how many months after birth? 4. ____

   1. Twelve
   2. Six to ten
   3. Four to five
   4. Two to three

5. A young hog of either sex is called a: 5. ____

   1. Shoat
   2. Barrow
   3. Gilt
   4. Stag

6. By definition, what is the difference between vealers and calves? 6. ____

   1. There is no difference.
   2. Vealers are known as calves after three months of age.
   3. Calves are known as vealers after three months of age.
   4. Calves come from bovine animals, and vealers come from ovine animals.

7. Pork classes are determined primarily on the basis of: 7. ____

   1. Sex
   2. Use
   3. Age
   4. Market class

8. The carcasses of roasting pigs usually weigh about how many pounds? 8. ____

   1. 5 to 10 lbs. (2 to 5 kg)
   2. 10 to 30 lbs. (5 to 14 kg)
   3. 30 to 50 lbs. (14 to 23 kg)
   4. 50 to 70 lbs. (23 to 32 kg)

9. The change from lamb to mutton usually takes place at what age? 9. ____

1. Three to five months
2. Five to eight months
3. Eight to twelve months
4. Twelve to fourteen months

10. All of the following descriptions are characteristic of the meat from a cow *except* that the: 10. ____

1. Fat is softer than that from a heifer.
2. Fat is less oily than that from a steer.
3. Hip joints are more prominent than those in a heifer.
4. Percent of meat is less than that in a steer.

UNIT G—INSPECTION, CLASSIFICATION, AND GRADING

TOPIC 3—GRADING OF BEEF AND OTHER MEAT PRODUCTS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

Grading of Beef and Veal

1. A grade of beef that is practically never seen in a retail market as fresh meat is: 1. ____

   1. Commercial
   2. Cutter
   3. Standard
   4. Good

2. The largest percent of beef produced is in what grade? 2. ____

   1. Good
   2. Standard
   3. Prime
   4. Choice

3. The grade used for beef from steers and heifers that is *not* used for beef from cows is: 3. ____

   1. Good
   2. Standard
   3. Prime
   4. Choice

4. How many grades are provided for beef from steers and heifers? 4. ____

   1. Eight
   2. Seven
   3. Six
   4. Five

5. The highest grade designated for calf carcasses is: 5. ____

   1. Choice
   2. No. 1
   3. Prime
   4. No. 3

6. Veal and calf carcasses are graded in accordance with a composite evaluation of all of the following factors *except*: 6. ____

   1. Finish
   2. Sex condition
   3. Conformation
   4. Quality

7. In grading beef, all of the following are classed according to the same set of standards *except* the: 7. ____

   1. Steer
   2. Stag
   3. Heifer
   4. Cow

8. All of the following characteristics are typical for beef that might be graded choice *except* that the: 8. ____

   1. Carcass is rangy, angular, and irregular in conformation.
   2. Loins and ribs are moderately thick and full.
   3. Chucks are moderately thick.
   4. Necks and shanks are moderately short.

9. The classes of calves, based on sex condition, include all of the following *except*: 9. ____

1. Bulls
2. Heifers
3. Steers
4. Stags

10. The USDA's dual grading system is being used only with which one of the following meats? 10. ____

1. Veal
2. Beef
3. Pork
4. Lamb

11. The dividing line between calves and vealers is usually drawn at how many months of age? 11. ____

1. One
2. Three
3. Six
4. Twelve

12. The term *feathering* as used in reference to beef animals means the: 12. ____

1. Fat in the pelvic cavity
2. Fat over the kidney
3. Protrusion of fat between the chine bones
4. Intermingling of fat with lean between the ribs

13. As an indication that a carcass will have very high yields of major retail cuts, what yield grade is used? 13. ____

1. No. 1
2. No. 6
3. Prime
4. Choice

14. The grade mark for the dual grading system is imprinted in ink of what color? 14. ____

1. Purple
2. Green
3. Red
4. Any color but green

15. In the grading of beef, quality is indicated by all of the following factors *except*: 15. ____

1. Color and texture of the lean
2. Size of the animal
3. Firmness of the lean and fat
4. Degree of marbling

Grading of Pork

1. The cost of grading service is borne by the: 1. ____

1. Producer
2. Packer
3. Government
4. Consumer

2. To be eligible for federal grading service, meat must be properly: 2. ____

1. Inspected
2. Slaughtered
3. Processed
4. Shipped

3. The formula for making the ink used in stamping meat that has been graded consists of water, grain alcohol, cane sugar, and methyl: 3. ____

1. Sulfide
2. Dioxide
3. Violet
4. Red

4. Closely related to yields and quality of pork cuts are carcass weight and length in relation to measurements of average back: 4. ____

1. Lean
2. Fat
3. Bone
4. Marbling

5. Medium grade pork carcasses lack acceptable palatability because of a lack of firmness and little or no: 5. ____

1. Lean
2. Fat
3. Bone
4. Marbling

6. A general characteristic of pork carcasses graded cull is that the: 6. ____

1. Carcass is moderately wide and slightly short.
2. Hams are thin, flat, and wrinkled.
3. Region of the pelvis has small quantities of fat.
4. Belly is moderately long and smooth.

7. All of the following are names of classes of pork carcasses *except*: 7. ____

1. Yearling
2. Barrow
3. Stag
4. Boar

8. A general characteristic of pork carcasses graded U.S. No. 1 is that the: 8. ____

1. Hams are usually thick, very plump, and smooth.
2. Shoulders are thin and flat.
3. Flesh is soft and watery.
4. Back and loins are moderately full and thick.

9. All but one of the following grades are used for pork *except*: 9. ____

1. Cull
2. Utility
3. No. 1
4. No. 2

10. How do grading standards for pork carcasses differ from those for other animals? 10. ____

1. Sex condition shown
2. Age when slaughtered shown
3. Proportion of lean to fat shown
4. Many more grades provided

Grading of Lamb, Yearling, and Mutton

1. All of the following are names of yearling grades *except*: 1. ____

   1. Prime
   2. Utility
   3. Good
   4. Common

2. The lowest grade for lamb carcasses is: 2. ____

   1. Common
   2. Commercial
   3. Cull
   4. Utility

3. The highest grade for sheep carcasses older than yearling is: 3. ____

   1. Choice
   2. Good
   3. Prime
   4. Commercial

4. Choice mutton carcasses have full and plump legs to what extent? 4. ____

   1. Greatly
   2. Moderately
   3. Slightly
   4. Not at all

5. Yearling mutton carcasses possessing minimum qualifications for the prime grade have plump and full legs to what extent? 5. ____

   1. Greatly
   2. Moderately
   3. Slightly
   4. Not at all

6. Official U.S. standards for lamb, yearling, and mutton carcasses generally apply to all ovine carcasses regardless of: 6. ____

   1. Age
   2. Sex
   3. Weight
   4. Fat cover

7. Good grade young lambs have flanks that are thin and soft to what extent? 7. ____

   1. Greatly
   2. Moderately
   3. Slightly
   4. Not at all

8. Prime grade lamb carcasses have moderately wide and thick: 8. ____

   1. Legs
   2. Backs
   3. Shoulders
   4. Necks

9. If the front shanks of an ovine carcass have been removed before grading and the rest of the characteristics appear to be those of a lamb, the carcass is considered: 9. ____

   1. Lamb
   2. Yearling
   3. Mutton
   4. Ungraded

10. All of the following are considered in the grading of an ovine carcass as to conformation *except*: 10. ____

    1. External fat in excess of normal
    2. Relative development of muscular and skeletal systems
    3. Proportion each cut is of carcass weight
    4. Comparable desirability of each cut

Classification of Poultry

1. Squab is the name applied to young: 1. ____

   1. Rock Cornish hens
   2. Ducks
   3. Geese
   4. Pigeons

2. A duck usually is classed as a "mature duck" when it is how many months old? 2. ____

   1. Two
   2. Four
   3. Six
   4. Twelve

3. The maximum age for a fryer-roaster turkey is usually how many months? 3. ____

   1. Fifteen
   2. Seven
   3. Four
   4. Two

4. A young chicken of either sex that is three to five months old and has tender meat and soft, pliable, smooth-textured skin is a: 4. ____

   1. Broiler
   2. Fryer
   3. Roaster
   4. Stewing chicken

5. When used in relation to poultry, the term *class* means: 5. ____

   1. Different species
   2. Same physical characteristics
   3. Age
   4. Sex

6. When used in relation to poultry, the term *kind* means: 6. ____

   1. Different species
   2. Same physical characteristics
   3. Age
   4. Sex

7. A surgically unsexed male chicken that is tender-meated and has soft, pliable, smooth-textured skin is the: 7. ____

   1. Capon
   2. Rooster
   3. Guinea
   4. Squab

8. At what age is a male turkey classified as a young tom turkey? 8. ____

   1. Three to five months
   2. Five to seven months
   3. Seven to nine months
   4. Eight to ten months

9. A fully matured male turkey not more than fifteen months of age is referred to as a: 9. ____

   1. Fryer-roaster turkey
   2. Young tom turkey
   3. Mature tom turkey
   4. Stag

10. A male chicken that is about ten months of age and that has coarse skin and somewhat toughened and darkened flesh is the: 10. ____

    1. Stag
    2. Cock
    3. Roaster
    4. Capon

UNIT II MEAT SALES PROMOTION

TOPIC 1—MEAT DISPLAY

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. One trend that establishes good customer relations is to: 1. ____

   1. Move out of sight.
   2. Eliminate contact.
   3. Move the operation out front.
   4. Ignore customers.

2. The concept of using the display case to stimulate impulse buying by customers is called: 2. ____

   1. Point of purchase
   2. Soft selling
   3. New economics
   4. Customer participation

3. To appeal to owners of home freezers, the meat department can offer: 3. ____

   1. Primal cuts
   2. Quarters
   3. Sides of beef
   4. All of the above

4. What percent of retail grocery sales are based on impulse buying? 4. ____

   1. 30
   2. 40
   3. 65
   4. 80

5. The self-service type meat department began to be developed in the: 5. ____

   1. 1930s
   2. 1940s
   3. 1950s
   4. 1960s

6. The kinds of displays used are determined by such factors as: 6. ____

   1. Neighborhood
   2. Seasonal trends
   3. Holidays
   4. All of the above

7. A successful idea to stimulate sales is to combine meat and complementary items, such as strips of suet, in a package of: 7. ____

   1. Beef
   2. Pork
   3. Veal
   4. Mutton

8. The effectiveness of a poster in a retail market is determined mostly by its: 8. ____

1. Size
2. Color
3. Freshness
4. Permanence

9. Qualities of a good display include all of the following *except*: 9. ____

1. Attractiveness
2. Ease of reaching
3. Ease of identification
4. Permanence

10. An appeal to customers who like shish kebab is to offer cubes of: 10. ____

1. Beef
2. Lamb
3. Pork
4. Mutton

UNIT H—MEAT SALES PROMOTION

TOPIC 2—CUSTOMER RELATIONS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. What quality of a meat should the meatcutter stress above all others? 1. ____

   1. Taste
   2. Nutrition
   3. Tenderness
   4. Freshness

2. Of vital importance in establishing good customer relations is: 2. ____

   1. Personal neatness
   2. Good manners
   3. Clean habits
   4. All of the above

3. The successful meatcutter must take on the role of: 3. ____

   1. Meat buyer
   2. Display artist
   3. Cooking expert
   4. All of the above

4. Meat is identified by nutritionists as a complete protein that contains all the essential: 4. ____

   1. Amino acids
   2. Vitamins
   3. Minerals
   4. Enzymes

5. The statement that there are no tough cuts of meat means that: 5. ____

   1. Tenderizing will make any cut tender.
   2. Cooking can make any cut tender.
   3. Cooking can make any cut tender or tough.
   4. Cooking has little effect on toughness.

6. The most important food item on most customers' shopping lists is: 6. ____

   1. Meat
   2. Vegetables
   3. Milk
   4. Bread

7. The most important person in the retail store is the: 7. ____

   1. Owner
   2. Customer
   3. Meatcutter
   4. Store manager

8. About what percent of the average family's purchase of food is spent on meat? 8. ____

   1. 10
   2. 20
   3. 30
   4. 40

9. The most important words in most major chain stores are: 9. ____

1. Employee and quality
2. Employee and customer
3. Quality and employer
4. Service and quality

10. The average customer who patronizes a meat department knows: 10. ____

1. All about the cuts of meat
2. How to cook all cuts of meat
3. Very little about the different cuts of meat
4. How to cook about 90 percent of the cuts of meat

UNIT H—MEAT SALES PROMOTION

TOPIC 3—COOKING MEAT

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. When turning roasts, chops, steaks, and the like, the cook should use: 1. ____

   1. Fork
   2. Knife
   3. Towel
   4. Tongs

2. The two basic methods of cooking meat are: 2. ____

   1. Dry heat and moist heat
   2. Barbecue and roast
   3. Broil and fry
   4. Boil and simmer

3. When roasting an unthawed cut of meat, the cook should allow how many additional minutes per pound? 3. ____

   1. 5 to 10
   2. 10 to 15
   3. 15 to 25
   4. 30 to 45

4. When the connective tissue in meat is destroyed or weakened by cooking, the meat becomes: 4. ____

   1. Tough
   2. Tender
   3. Dry
   4. Moist

5. The carving of meat is done across the grain except for: 5. ____

   1. Standing rib roast
   2. Steak
   3. Blade pot roast
   4. Rolled rib roast

6. Smoked ham should be roasted at 350° F. (177° C) for approximately how many minutes per pound? 6. ____

   1. 35 to 45
   2. 30 to 35
   3. 20 to 25
   4. 15 to 20

7. The cooking time for a boneless cut is longer or shorter than that required for an unboned cut by how many minutes per pound? 7. ____

   1. 5 to 10 minutes longer
   2. 5 to 10 minutes shorter
   3. 25 to 30 minutes longer
   4. 25 to 30 minutes shorter

8. A constant oven temperature recommended for roast beef is: 8. ____

   1. 200° to 250° F. (93° to 121° C)
   2. 300° to 325° F. (149° to 163° C)
   3. 350° to 400° F. (177° to 204° C)
   4. 400° to 450° F. (204° to 232° C)

9. Veal loin chops are best cooked by the method of: 9. ____

1. Broiling
2. Panbroiling
3. Roasting
4. Braising

10. The recommended method of cooking leg of lamb is by: 10. ____

1. Broiling
2. Panbroiling
3. Roasting
4. Braising

UNIT H—MEAT SALES PROMOTION

TOPIC 4—KOSHER MEATS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The term *kosher* is a Hebrew word that means: 1. ____

   1. Jewish
   2. Hebrew
   3. Orthodox
   4. Fit and proper

2. The strictest Jewish fast day of the entire year is: 2. ____

   1. Purim
   2. Tishah-b'Ab
   3. Yom Kippur
   4. Chanukah

3. The meat that is never eaten by Orthodox Jews is: 3. ____

   1. Fish
   2. Fowl
   3. Pork
   4. Beef

4. How many days each year are set aside for Jewish holidays? 4. ____

   1. 13
   2. 20
   3. 27
   4. 40

5. On how many of the Jewish holidays is no work permitted? 5. ____

   1. 13
   2. 20
   3. 27
   4. 40

6. Passover occurs during which season of the year? 6. ____

   1. Spring
   2. Summer
   3. Fall
   4. Winter

7. As a rule, kosher meat comes only from what part of the animal carcass? 7. ____

   1. Left side
   2. Forequarter
   3. Right side
   4. Hindquarter

8. The Jewish New Year—Rosh Hashanah—is observed during which season of the year? 8. ____

   1. Spring
   2. Summer
   3. Fall
   4. Winter

9. Jewish holidays are observed during the time period from: 9. _____

1. Sunup to sundown
2. Midnight to midnight
3. Noon to noon
4. Sundown to sundown

10. What is the maximum number of hours during which kosher meat can be kept before it must be eaten or blessing rites must be performed? 10. _____

1. 24
2. 48
3. 72
4. 96

81918—300 1-81 5M LDA

79-241 03-0337 1-81 5M